plotting concentration (p.p.b.) versus peak height (millimeters).

(NOTE: The reagent blank must show no ng gas-liquid The peak b interfering chromatographic peaks.) peak height of propyl quinoxaline-2-carboxylate at the 30-p.p.b. level (working standard solution D) should approximate 10 percent of full-scale deflection with a retention time of 5 minutes. Follow these injections with 4-microliter injections of the tissue eluates, allowing 20 minutes between injections to clear the instrument of background peaks.

Measure the peak heights of samples and determine their concentration (p.p.b.) by reference to the standard curve.

#### H. CALCULATIONS

From the standard curve and the observed peak height of quinoxaline-2-carboxylic acid in the sample, determine its concentration (p.p.b.).

#### §556.110 Carbomycin.

A tolerance of zero is established for residues of carbomycin in the uncooked edible tissues of chickens.

#### §556.113 Ceftiofur.

Cattle, swine, and poultry: A tolerance for residues of ceftiofur in edible tissue is not required.

[57 FR 41862, Sept. 14, 1992]

## §556.115 Cephapirin.

A tolerance of 0.02 parts per million (ppm) is established for residues of cephapirin in the milk and 0.1 ppm in the uncooked edible tissues of dairy cattle

[40 FR 57454, Dec. 10, 1975]

## §556.120 Chlorhexidine.

A tolerance of zero is established for residues of chlorhexidine in the uncooked edible tissues of calves.

#### §556.140 Chlorobutanol.

A tolerance of zero is established for residues of chlorobutanol in milk from dairy animals.

# §556.150 Chlortetracycline.

Tolerances are established for residues of chlortetracycline in food as follows:

- (a) In edible tissues and in eggs of chickens, turkeys, and ducks:
- (1) 4 parts per million in uncooked kidney.

- (2) 1 part per million in uncooked muscle, liver, fat, and skin.
  - (3) Zero in eggs.
  - (b) In edible tissues of swine:
- (1) 4 parts per million in uncooked kidney.
- (2)  $\hat{2}$  parts per million in uncooked liver.
- (3) 1 part per million in uncooked muscle.
- (4) 0.2 part per million in uncooked fat.
  - (c) In edible tissues of calves:
- (1) 4 parts per million in uncooked liver and kidney.
- (2) 1 part per million in uncooked muscle and fat.
- (d) In edible tissues of beef cattle and nonlactating dairy cows:
- (1) 0.1 part per million in uncooked kidney, liver, and muscle.
  - (2) Žero in uncooked fat.
  - (e) Zero in milk.
  - (f) In edible tissues of sheep:
- (1) 1 part per million in uncooked kidney.
- (2) 0.5 part per million in uncooked liver.
- (3) 0.1 part per million in uncooked muscle.

[40 FR 13942, Mar. 27, 1975, as amended at 49 FR 22634, May 31, 1984]

## §556.160 Clopidol.

Tolerances for residues of clopidol (3,5-dichloro-2,6-dimethyl-4-pyridinol) in food are established as follows:

- (a) In cereal grains, vegetables, and fruits: 0.2 part per million.
  - (b) In chickens and turkeys:
- (1) 15 parts per million in uncooked liver and kidney.
- (2) 5 parts per million in uncooked muscle.
  - (c) In cattle, sheep, and goats:
- (1) 3 parts per million in uncooked kidney.
- (2)  $\check{1}.5$  parts per million in uncooked liver.
- (3) 0.2 part per million in uncooked muscle.
- (d) In swine: 0.2 part per million in uncooked edible tissues.
- (e) In milk: 0.02 part per million (negligible residue).

# § 556.163 Clorsulon.

Tolerances are established for residues of clorsulon in cattle as follows: